

# Momma's Pancake Breakfast

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This recipe is for pancakes, which are thin, flat, round cakes made by cooking batter on both sides in a skillet.



**Figure 1: Pretty, Perfect Pancakes**

You will need the following ingredients.

- 1 ½ cups of all-purpose flour
- 3 tablespoons of sugar
- 1 tablespoon of baking powder
- ¼ teaspoon of salt
- 1/8 teaspoon of freshly ground nutmeg
- 2 large eggs at room temperature
- 1 ¼ cups of milk at room temperature
- ½ teaspoons of pure vanilla extract
- 3 tablespoons of unsalted butter plus more as needed

This recipe is adapted from Food Network's pancake recipe.

1. Whisk together the flour, sugar, baking powder, salt, and nutmeg in a large bowl
2. Beat the eggs in another large bowl and then whisk in the milk and vanilla
3. Melt the butter in a large cast iron skillet or griddle over medium heat
4. Whisk the butter into the milk mixture
5. Add the wet ingredients to the flour mixture, and whisk until a thick batter is just formed
6. Ladle about ¼ cup of the batter onto the skillet at medium heat to make a pancake
7. Make 1 or 2 more pancakes, taking care to keep them evenly spaced apart
  - a) Cook for about 2 minutes or until bubbles break the surface of the pancakes and the undersides are golden brown

b) Flip with a spatula and cook about 1 minute more on the second side.